



The Grill & Bar *Kapalua*

*Sensational views
of the
Kapalua Golf Course,
Kapalua Bay,
and the
West Maui Mountains.*

*Full Dinner and Lunch Menus.
Cocktails.*

*Located between The Tennis Garden
and The Golf Club.*

**669-5653
RESERVATIONS**

Welcome to *The Grill & Bar*

APPETIZERS AND SOUPS

Sashimi <i>when available</i>	Portuguese Bean Soup	
Prawn Cocktail	5.95	Clam Chowder	cup 1.95
Paté, <i>garni</i>	2.75	Gazpacho	or
Cold Artichoke	3.95	Soup of the Day	bowl 2.95

SALADS

Tossed Green Salad	<i>small</i>	1.45
	<i>regular</i>	1.95
Bleu Cheese Crumble	<i>add</i>	.75
Hearts of Palm		3.95

SIDE ORDERS

Pasta of the Day	3.75
Fresh Vegetable of the Day	2.95
Maui Onions and Mushrooms	2.95
Baked Potato	1.50
Steamed Artichoke	3.95
J. J.'s Baked Artichoke	5.95
Garlic Bread	1.95

CAFÉ MENU

Burger <i>with cottage fries</i>	6.45
Cheeseburger <i>with cottage fries</i>	6.95
New York Steak Sandwich <i>broiled to order</i>	9.95
Salad and Pasta Dinner	7.95

BEVERAGES

Fresh Squeezed Orange Juice	1.75	Espresso	1.50
Iced Tea	.75	Cappuccino	1.75
Pot of Darjeeling Tea	.75	S. F. Cappuccino	3.00
Kona Coffee	.75	Keoki Coffee	3.00
Brewed Decaffeinated Kona	.75	Kapalua Coffee	3.50

EXOTIC DRINK SPECIALTIES

Panini from Kimo's	3.25	Chi-Chi	3.25
Mai Tai	3.25	Pina Colada	3.25
Strawberry Margarita	3.00	Blue Hawaii	3.25
Pineapple Daiquiri	3.00	Long Island Iced Tea	3.25

THE GRILL & BAR POURS THE FINEST HOUSE LIQUORS ON THE ISLAND!

Beefeaters, Johnny Walker, José Cuervo, Jim Beam, and Bacardi.

CHEF'S DINNER SPECIALS

French bread and butter and your choice of baked potato or rice pilaf.

SEAFOOD SPECIAL OF THE DAY

Priced Daily

Fresh Local Fish	
<i>Availability subject to fishing conditions.</i>
Fettuccine Pescatore	
<i>Shrimp, scallops, fish and pasta baked in a cream sauce.</i>	10.95
Sherry Buttered Scallops	
<i>Scallops baked with sherry, butter and lemon.</i>	10.95
Scampi	
<i>Sautéed with a wine and garlic sauce, served on a bed of pasta.</i>	13.50
Shrimp and Chicken	
<i>Shrimp and breast of chicken sautéed.</i>	10.95

SPECIAL OF THE DAY

Priced Daily

Broiled Lemon Chicken	
<i>Broiled boneless breast marinated in lemon, tarragon, and white wine.</i>	9.95
Mixed Grill	
<i>Broiled lamb chop, chicken breast and veal bratwurst.</i>	9.95
Roast Long Island Duck	
<i>Served with a Sauce of the Day.</i>	12.95
New York Steak	
<i>Broiled Choice Midwestern beef.</i>	14.50
Tournedos	
<i>Filets of beef with a Bearnaise sauce.</i>	14.50
Rack of Lamb	
<i>Marinated New Zealand lamb.</i>	15.95
Filet Mignon and Lobster	
<i>Broiled filet and a baked lobster tail.</i>	19.95

DESSERTS

Chocolate Mousse	2.25	Macadamia Nut Ice Cream	1.50
Grand Marnier Glacé	2.25	Gelato of the Day	2.95
Kimo's Hula Pie	2.25	Dessert of the Day

SEE BACK SIDE FOR WINE LIST

Dinner served from 5:00 until 10:30. Lunch served from 11:30 until 3:00.

Sales tax added to all food and beverage items. Sorry, no personal checks.

WHEN IN LAHAINA, VISIT KIMO'S!

WHEN IN KAAHAPALI, VISIT LEILANI'S!

T S RESTAURANTS OF HAWAII AND CALIFORNIA

WINE LIST

HOUSE WINES

The Grill and Bar has selected three of California's finest generic wines
in cork-finished fifths.

Chateau Sonoma White Table Wine	Robert Mondavi Rosé Table Wine
Chateau Sonoma Red Table Wine	
Full Bottle 7.50	Glass 2.25

WHITES

	10th	5th
Chardonnay Selection of the Week	
Chardonnay Kimo's Private Reserve (Napa)		14.00
Chardonnay Bell Canyon Cellars (Napa)		15.50
Chardonnay Sebastiani (Sonoma)		16.50
Chardonnay Pedroncelli (Sonoma)	9.75	18.75
Chardonnay Cuvaision (Napa)		29.25
Chardonnay Chateau St. Jean (Sonoma)		36.50
Chardonnay Grgich Hills (Napa)		47.00
Chenin Blanc R&J Cook (Clarksburg)		13.25
Chenin Blanc Gran Cru (Sonoma)		15.50
Johannisberg Riesling Charles Krug (Napa)		13.75
Johannisberg Riesling Joseph Phelps (Napa)		19.00
Fume Blanc Round Hill (Napa)		15.75
Fume Blanc Robert Mondavi (Napa)		20.75
Sauvignon Blanc Ventana (Monterey)		22.25
Gewurztraminer Mirassou (Santa Clara)		13.25
Gewurztraminer Joseph Phelps (Napa)		20.00
White Table Wine Robert Mondavi (Napa)		8.25
Soave Bolla (Italy)	5.25	9.75
Vouvray (Loire)		17.25
Piesporter Goldtropfchen (Moselle)		16.25
Pouilly Fuissé (Burgundy)		33.00
Chassagne Montrachet (Burgundy)		31.50

ROSÉS

Petite Rosé Mirassou (Santa Clara)	8.25
Grenache Rosé Chateau Ste. Michelle (Washington)	11.25

REDS

Cabernet Sauvignon Selection of the Week	
Cabernet Sauvignon Louis Martini (Napa)	7.50	13.75
Cabernet Sauvignon Jake's 1977 Private Reserve (Napa)		16.00
Cabernet Sauvignon Sterling (Napa)		23.00
Cabernet Sauvignon Silver oak (Napa)		35.00
Cabernet Sauvignon Jordan (Napa)		39.00
Zinfandel Sutter Home (Amador)		15.75
Zinfandel Chateau Montelena (Napa)		24.50
Gamay Beaujolais Beaulieu Vineyards (Napa)		11.75
Burgundy Heitz Cellars (Napa)		9.75
Pinot Noir Louis Martini (Napa)		11.75
Pinot Noir Gundlach Bundschu (Sonoma)		16.75
Petite Sirah Dry Creek (Sonoma)		18.25
Merlot Rutherford Hills (Napa)		22.50
Beaujolais Villages (Burgundy)	7.50	13.75
Chateaufneuf de Pape (Rhône)		29.50
Chateau Lafite Rothschild (Bordeaux)		125.00

(For Older Vintage Wines, Ask To See Our Owner's List)

CHAMPAGNES

Extra Dry Korbel (Sonoma)	10.50	19.75
Brut Domaine Chandon (Napa)		28.50
La Francaise Brut Taittinger (France)		49.00
Dom Perignon Moet et Chandon (France)		95.00

NOTE: We try to keep our wine prices as reasonable as possible. However, in addition to high freight charges, the State of Hawaii has a 22% luxury tax on all wine and liquor brought into the state. Thus, our prices must be higher than in our California restaurants.